

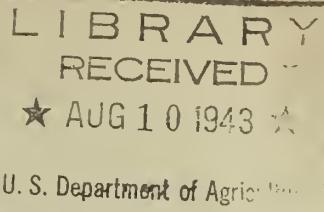
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WAR FOOD ADMINISTRATION  
U.S. FOOD DISTRIBUTION ADMINISTRATION  
METHOD OF SAMPLING AND INSPECTING FARMERS' STOCK  
VIRGINIA TYPE PEANUTS UNDER THE 1943 PEANUT PROGRAM.

1. Sampling Sacked Peanuts: Take samples by hand from approximately 10% of the sacks to be inspected. Be sure it is a representative sample. Vary the portion of the sack from which the sample is drawn alternating top, bottom, middle, or side of different sacks. Before sampling, if possible, the sack should be inverted and shaken to insure even distribution of dirt. Be sure to take a double handful from each sack sampled.

2. Mix the sample thoroughly, spread out in thin layer and divide in equal quarters, being careful to see that any loose kernels, dirt, and foreign material present are fairly evenly distributed.

3. Discard two opposite quarters. Mix the two remaining quarters. Repeat the quartering, discarding and re-mixing operation until sample has been completed.

4. Weigh one or two pounds, depending upon size of load or lot. This, including foreign material and loose kernels, will be the full sample or 100%. Do not lose or add peanuts to this sample.

5. Screen and sort the sample to remove dirt and other Foreign Material: sticks, stems, stones, sand, loose hulls, etc. Weigh, showing percentage in sample.

6. Discard the halves, pieces, and shriveled loose shelled kernels which pass thru the screen.

7. Weigh out exactly 8 ounces or 1 pound of the cleaned peanuts, (depending upon whether the original sample was 1 or 2 pounds respectively), being careful that a fairly proportionate number of loose shelled kernels are included. This portion of the sample will be used to determine the "sound mature kernel content."

8. Shell the cleaned sample by hand. Place all of the kernels, including any loose shelled kernels present in the sample, on a screen having 15/64 by 1 inch openings.

9. Shake the screen vigorously from side to side. Any peanuts passing through the screen which are not distinctly shriveled are put back with those riding the screen. Also, any peanuts accidentally split or broken in shelling and which pass through, are put back with those riding the screen.

10. Weigh the small shriveled peanuts which have passed through the screen, and record the percentage.

11. Pick out, weigh, and record percentage of all kernels which are discolored and otherwise damaged: decayed, rancid, moldy, or sprouted over 1/8 inch long.

12. Weigh the sound, mature kernels, including the small plump kernels and those kernels split in the process of shelling, and record the percentage. This will be the "sound mature kernels content."

13. Place all sound mature kernels on a screen having 21/64 by 1 inch perforation. Shake vigorously. Weigh those remaining on the screen and record the percentage. This percentage will determine the Extra Large Kernels.

14. The unused remainder of the sample shall be retained for a period of 30 day and marked with the growers name and address, date and place of inspection, together with a copy of the original certificate.

Robert Bier  
Regional Supervisor  
Fruit and Vegetable Branch.

August 7, 1943.

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